Chocolate Mallow Pie — 9" pie

Melt 3 squares bitter Choc. - cool

In top double boiler :

Soften - 1 envelope gelatine
in - $\frac{1}{3}$ c. cold water

Add - $\frac{1}{2}$ c. sugar - stir until dissolved

Remove from heat

~~Add : Step~~

Pour : $\frac{2}{3}$ c. Karo (light) into large mixing bowl

Add - 1 tsp vanilla, gelatine + sugar mix.

Beat until mixture becomes thick and marshmallowy - about 15 mins.

Fold in melted choc - must not be warm.

Fold into marshmallow 2/3 c. icy cold evaporated milk whipped or 1 c whipped cream.

Pour into shell and chill four hours.